



EGCM-24

Gas Cheesemelter Models

- EGCM-24
- EGCM-36

Please read this manual completely before attempting to install or operate this equipment. Notify carrier of damage! Inspect all components immediately.

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Product Specification Sheet

MODEL	STYLE	GAS TYPE	MANIFOLD PRESSURE	Total B.T.U. per Hour
EGCM-24	Single Infrared Burner	Natural Gas Propane Gas	4.0" W.C. 10.0" W.C.	20,000
EGCM-36	Single Infrared Burner	Natural Gas Propane Gas	4.0" W.C. 10.0" W.C.	30,000

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNINGS

- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.

- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

SET UP

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Clean and dry the equipment thoroughly before using.

INSTALLATION:

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSI Z223.1/NFPA 54, or the

Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

Clearance and positioning around the equipment:

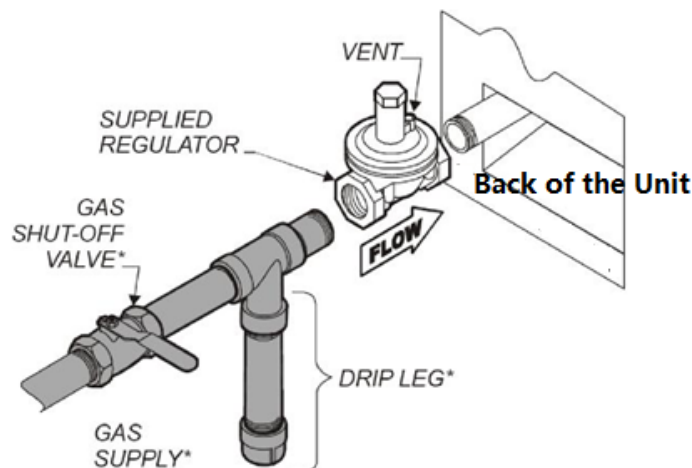
- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a noncombustible surface.

Air Supply and ventilation:

- The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

Pressure Regulator:

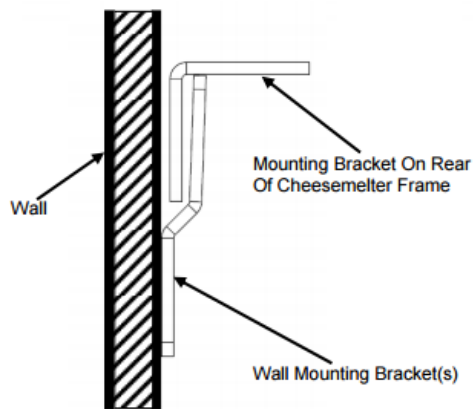
- All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.
- Regulator specifications: ¾" NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.



Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step down regulator before the regulator provided will be required. The arrow above (FLOW) shows gas flow direction and should point downstream to the equipment.

Wall Mounting

1. Make sure the wall bracket(s) are level and properly spaced on the wall so that they will align with the mounting bracket on the rear of the cheesemelter frame.
2. Attach the wall mount bracket(s) to the wall with suitable fasteners (not supplied) to match the onsite construction. 48, 60 and 72 models will have two wall mount brackets.
3. Hang the cheesemelter from its built-in mounting bracket onto the wall mounting brackets.

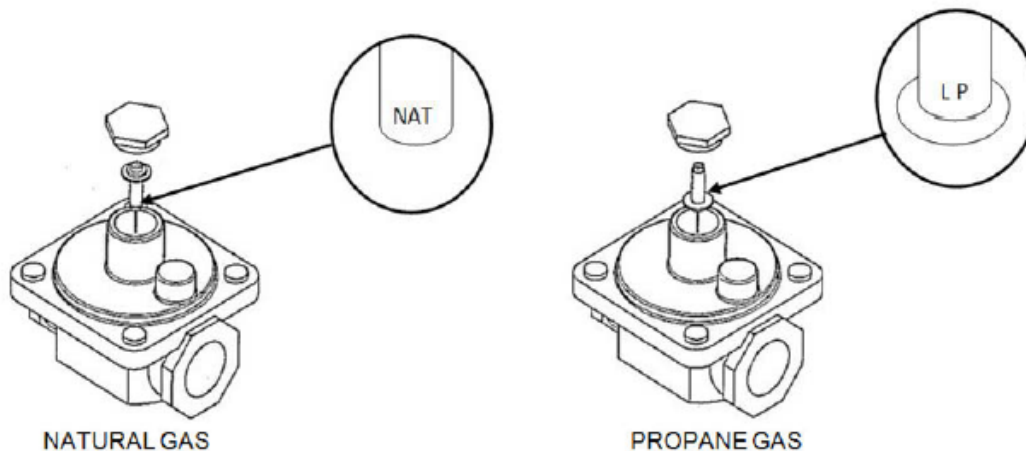


GAS CONVERSION

Please check the rating plate for the gas type to be connected for operation. If the available gas is different from the gas type specified on the rating plate. A gas conversion procedure should be performed by a qualified technician. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert the gas, following steps must be completed:

1. Remove all gas burner orifices and install the provided conversion kits
2. Set the regulator to same type of gas by inverting the regulator spring plug like below pictures



LIGHTING THE PILOT:

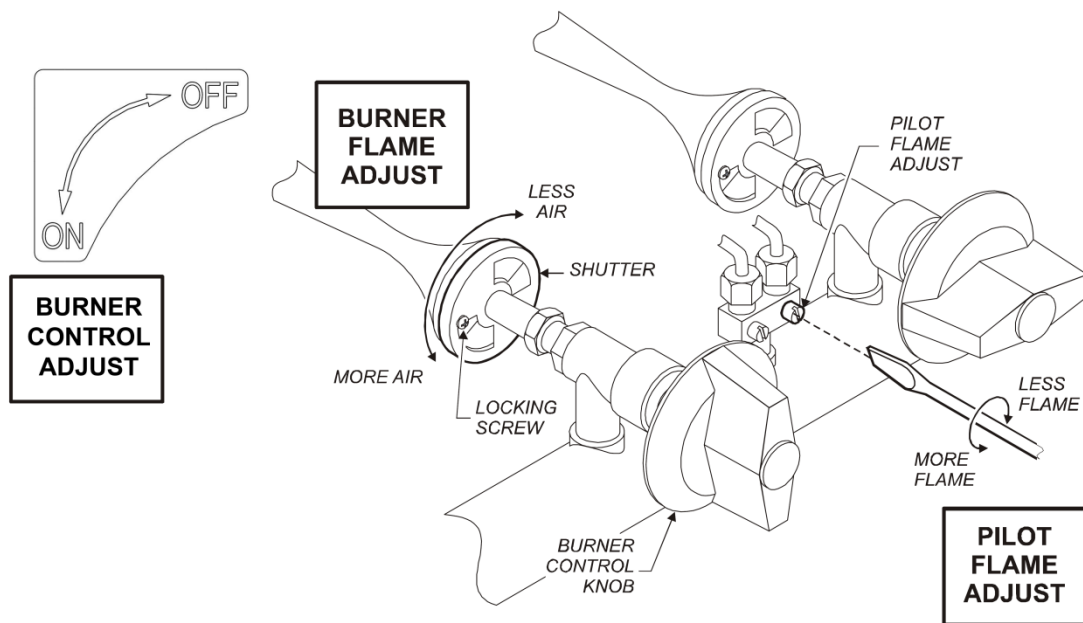
The manifold units are equipped with standing pilots and each should be lit immediately after the gas is supplied to the equipment.

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs.
3. Turn on the control valve and light all pilots.
4. The pilot burner must be lit from the top. Hold an ignition source and light the pilot. When the flame is stable, remove the ignition source.
5. Turn off the main gas valve to shut down the equipment.

Smoke appearing on initial start of the equipment is normal. This is a result of the painted coating burning off. Allow the equipment to “burn in” for at least 20 minutes before the first use.

Pilot Flame Height Adjustment:

- The pilot flame on the equipment has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible but high enough to light the burner immediately when the burner valve is turned to the highest setting. Access to the pilot flame adjustment screw is obtained through the holes in the front panel



OPERATION:

Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 20 minutes.

Seeing smoke coming from the cooking chamber is normal during burn-in. After 20 minutes of burn-in, equipment is ready for use.

1. To ignite the burners, depress and turn the gas control knob to high position
2. The valve should always be set at maximum positions. If it is set in the middle positions, this might cause pressure drop after the nozzle, thus leading to poor mixing of gas and air. The burners might have strong yellow tips of flame.
3. After cooking is done, please turn the valve to off position.

CLEANING:

To maintain the appearance and increase the service life, clean your equipment daily.

DO NOT clean equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Using a wire brush, scrape the grill grate(s) to remove any food residue.
3. To clean equipment, use either a damp cloth, sponge with soapy water or a metal scraper.
4. Dry grates thoroughly to prevent rusting.
5. Empty and clean the drip tray.

MAINTENANCE:

- A qualified service company should check the unit for safe and efficient operation on an annual basis.
 - Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
 - A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
 - Check the entire gas piping system for leaks every so often. Using a gas leak detector or soapy water solution is recommended.
 - Install equipment under an efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.
- *Shipped setup for Natural Gas and includes a kit for conversion to LPG.

Burner does not come on when the control knob is turned on	A. Problem with gas valve. (Call for service). B. Pilot burner not lit. C. Low gas pressure. (Call for service)
Too much heat	A. Burner valves adjusted too high B. Faulty ventilation C. Overrated gas pressure D. Improperly adjusted burner
Uneven heat side to side	A. Burner valves improperly adjusted B. Appliance is not level side to side C. Improperly adjusted burner
Uneven heat front to back	A. Appliance is not level front to back B. Faulty ventilation C. Improperly adjusted burner
Pilot burner will not stay lit	A. Pilot flame is set too low. Adjust pilot to allow for gas flow. B. Obstruction in pilot orifice C. Low gas pressure. (Call for Service).